



beverno

Esperienza Romana Ribelle





“Se lo dicono i Sommi, daje retta, che c’hanno ragione.
Il vino è gioia, poesia, leggerezza.
Rilassate, co’ na’ bella bottiglia come se deve”.

I Ribelli della Valle Del Sacco



Birre alla Spina

Farsons ambrata - Double Red Strong Ale - 6,8% vol.
40 cl | 5€ 20 cl | 3€

Cisk Premium blonde Lager - 5% vol.
40 cl | 5€ 20 cl | 3€



Birre in Bottiglia

Moretti Bionda
66 cl | 5€

Weissbier
50 cl | 5€

Tongerlo Blonde Lux
75 cl | 13€

Charles Quint Rouge
75 cl | 13€

Ichnusa non filtrata
33 cl | 3,5€



Acqua e Bibite

Coca Cola
1 Litro 5,5€

Bibite in lattina 33 cl
(Coca cola classica/zero,
Gassosa - Fanta) 3€

Acqua di Nepi / San Benedetto 75 cl
Naturale/Frizzante 2,5€



de Classe

— Franciacorta DOCG Cuvée Prestige

Cà del bosco - Lombardia - 50€

Fragrant and elegant, with notes of exotic fruit, peach, apple, and citrus.

A wine with good acidity, suitable for pairing with cold cuts platters, bruschetta, and fish-based first and second courses.

— Franciacorta Satèn DOCG

Lantieri - Chardonnay 100% - Lombardia - 34€

Notes of ripe fruit and white flowers. Fresh and delicate, with hints of hazelnut and vanilla. Recommended with our fried dishes, risotto, and fish main courses.

— Cuvée 28 Trentodoc

Rotari - Chardonnay 100% - Trentino - 30€

Intense and mature, with notes of hazelnut and vanilla. An elegant, balanced wine with pleasant acidity. Its freshness and minerality make it a great match for our fried dishes, first courses, and delicately flavored main courses, especially those based on fish.

Le Bollicine

da Coccola

— Bacio Della Luna

Metodo Classico Brut - Chardonnay - Veneto - 26€

Hints of apple and acacia flowers. Fresh, mineral, and savory. Recommended with all our fried dishes and bruschetta.

— Bacio della Luna

Conegliano Valdobbiadene - Prosecco superiore DOCG - Veneto - 25€

Elegant and fine Prosecco, with aromas of flowers and white fruit.

Recommended with our appetizers and pizzas.



i Vini Rosati

— Opera

Le marchesine - Franciacorta Chardonnay, Pinot bianco, Pinot nero Lombardia- 26€

A cheerful rosé, with smooth and delicate bubbles. Perfect to accompany charcuterie boards and tasty appetizers, but also dishes with tomato-based sauces.



TURN THE PAGE
and discover our
red and white wine
selections

i Vini Rossi

Esperienza Romana Ribelle

i Vini Bianchi

— Amarone della Valpolicella Classico

Cantine Valpolicella Negrar - Veneto - 44€

Wine of great intensity, with aromas of sour cherry and dried fruit, flowers, and sweet spices. Full-bodied with a pleasant softness. Ideal with our charcuterie boards, first courses, pizzas, and sliced meats.

— Timbenia

Cannonau di Sardegna
Santa Maria la Palma - Sardegna - 23€

An extraordinary wine. Savory taste with a long, mineral finish. The spicy notes make this Cannonau broad and complex. Perfect with cheese-based pizzas and meat first courses.

— Pinot Nero

Luisa - Friuli Venezia Giulia - 25€

An open and fresh Pinot Noir. Red fruits take center stage, cherry, raspberry, and currant are also found on the finish, making this wine extremely long and elegant. Recommended with wild boar and pork dishes in general, as well as with cheeses and pizzas.

— Brigante

Alberto Giacobbe - Cesanese di Affile 100%
Lazio - 21€

Cesanese with elegant tannins and notes of red fruits and spices. Persistent finish and long acidity. Excellent with charcuterie and cheese boards, as well as meat main courses.

— Mammut

Cascina del Colle - Montepulciano d'Abruzzo DOC
Abruzzo - 26€

Iconic Abruzzo wine, with aromas of jam, currant, juniper, and violet. Rich, bold, and enveloping. Ideal with our charcuterie boards, first courses, pizzas, and sliced meats.

— Rosso Piceno DOC

Ten. Cocci Grifoni - Marche
(50% sangiovese, 50% montepulciano) - 22€

Respect and tradition. This is what you'll notice in the glass when you taste the Sangiovese and Montepulciano from Tenuta di Grifoni. Excellent with meat-based sauces, first courses, and pizzas.

— Montefalco Rosso DOC

Perticaia - Umbria
(70% sangiovese, 20% sagrantino, 10% merlot) - 25€

Structured and fresh, the aging in steel and wood imparts a soft tannin and spiciness. Recommended with first courses and pizzas featuring aged cheeses.

— Gatto Rosso

Sagona - Sangiovese, Malvasia nera, Canaiolo,
Ciliegiolo - Toscana - 26€

A lighthearted and lively Tuscan red wine, with herbal and undergrowth notes. A particularly rich finish, evoking fresh wild berries. Excellent to drink and well-bodied. Perfect with sliced red meats and first courses.

— Valpolicella Ripasso Classico Superiore DOC

Domini Veneti - Veneto - 25€

A velvety and harmonious wine, with hints of red fruit and spices. Good balance between tannins and acidity. Best enjoyed paired with charcuterie boards, first courses, pizzas, and meat main dishes.

— Mentore Morellino di Scansano DCG

Mantellassi - Sangiovese, Cabernet Sauvignon,
Ciliegiolo - Toscana - 23€

Fresh and spicy Tuscan wine, with hints of red fruit and violet. Soft and persistent tannins. Recommended with appetizers, first courses, pizzas, and sliced meats.

— Sauvignon DOC Sanct Valentin

St. Michael Eppan - Alto Adige - 42€

A wine of great structure and elegance. Aromas range from yellow fruit to elderflower and aromatic herbs. Good freshness, with a fragrant and pleasant sip. A short aging in oak barrels gives this wine charm and complexity. Reserved for enthusiasts and connoisseurs seeking exciting tastings.

— Gewurztraminer Trentino DOC

Cantine Aldeno - Trentino - 22€

Classic aromatic Gewurztraminer, fruity and floral, particularly slender with a finish rich in acidity. Ideal with our risotto, fried anchovies, fish-based first and second courses, and delicately flavored pizzas.

— Trebbiano Spoletino

Perticaia - Umbria - 24€

This Trebbiano from Umbria smells of pear and banana, a full-bodied wine with good acidity. Excellent as an aperitif and with cheeses.

— Ciociarella

Alberto Giacobbe - Passerina del Frusinate
Lazio - 20€

A sober and easy-drinking wine. Notes of wildflowers and white-fleshed fruit. Recommended with delicately flavored pizzas and Roman first courses.

— Collio Ribolla Gialla DOC

Pighin - Friuli Venezia Giulia - 22€

Floral and fruity wine, with hints of green apple. Fresh and slightly citrusy, to be enjoyed with bruschetta, fried dishes, first and second courses of fish, and delicate pizzas.

— Sauvignon

Luisa - Friuli Venezia Giulia - 25€

Typical Friulian Sauvignon, elegant and refined. Vegetal and floral aromas make this wine perfect with our spiced dishes, such as guanciale and cheeses.

— Papiri

Vermentino di Sardegna DOC
Sardegna - 23€

Great Vermentino from Sardinia, very intense, with floral notes and hints of fruit, orange and lemon peel. Slightly spicy finish, marked minerality and savoriness. Particularly persistent. Recommended with delicate first courses and classic pizzas.

— Tarà

Pecorino DOC Falerio - Marche - 23€

A dry and bold wine, with striking acidity, full-bodied and very smooth. Ripe pear and floral notes. Particularly fresh, with hints of sage. A milestone of the beautiful Marche hills.

— Pinot Bianco DOC

St. Michael Eppan - Alto Adige - 25€

Delicate and elegant wine, characterized by aromas of white-fleshed fruit, floral hints, and a pleasant minerality on the finish. A straightforward and fresh wine, to be paired with charcuterie boards, cured meats, cheeses, and appetizers.

— Roero Arneis DCG

Az. Agr. Cornarea - Arneis - Piemonte - 30€

Elegant and fragrant Arneis. This wine is hard to forget, especially when paired with our cacio e pepe or white pizzas.



TURN THE PAGE
and keep exploring
our wine glasses.



i Calicetti de Vino

Le Bollicine



26€

Metodo Classico - Brut
Bacio della Luna
Veneto.



25€

5,5€

Bacio della Luna
Conegliano Valdobbiadene
Prosecco superiore DOCG
Veneto

i Bianchi



28€

6,5€

Fertile Bellone
Azienda agricola Tomei
Lazio.



30€

6,5€

Langhe Chardonnay
Az. Agr. Sobrero
Piemonte-Barolo.



28€

6,5€

Terrasen Riesling
di Matthias Hager
Austria-Kamptal.



26€

6€

Juju
Syrah, Carignan, Cinsault
di Olivier Mavit
Francia-Languedoc.



30€

6,5€

Veniero Cesanese
Azienda Agricola Tomei
Lazio.



26€

6€

Chianti Rufina - Colognole
100% Sangiovese
Toscana.



25€

6€

i Rosati

Nimmezzo Sangiovese
I Mattaioni - Toscana

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Il vino è gioia, poesia, leggerezza.
Rilassate, co’ na’ bella bottiglia come se deve”.

I Ribelli della Valle Del Sacco

“L’acqua se ne vada dove vuole a rovinare il vino,
lontano, fra gli astemi.”

Gaio Valerio Catullo

“Sotto i 10 litri è aperitivo”

Anonimo poeta della Valle

“La forza sconvolgente del vino penetra l’uomo
e nelle vene sparge e distribuisce l’ardore.”

Lucrezio

bevermo
Esperienza Romana Ribelle